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Mrs Fields Apricot Nectar Cookies

Categories: Cookies

Yield: 36 servings

2 3/4 c All-purpose flour

1 ts Baking soda

3/4 c White sugar

1/4 c Dark brown sugar; packed 1 c
Salted butter; softened 1 lg Egg

1/4 c Apricot nectar

1/2 c Apricot preserves

1/4 c Dried apricots; chopped Preheat
oven to 300-degrees. In a medium bo wl
combine flour and baking soda. Mix
well with a wire wish and set aside.

In a large bowl blend sugars with an
electric mixer at medium speed. Add

butter and mix to form a grainy paste. Scrape down sides of bowl. Then add egg, apricot nectar and apricot preserves; beat at medium speed until smooth. Add the flour mixture and apricots, and blend on low just until combined. Do not overmix.

Drop by rounded tablespoonfuls onto ungreased baking sheets 1-1/2

inches apart. Bake 22-24 minutes or until cookies just begin to brown at bottom edges. Remove from oven and let cookies cool on baking sheet 5

minutes before transferring to a cool flat surface with spatula.